

# TK CULINARY

## PASSED HORS D'OEUVRES

### VEGETARIAN

**Triple Cream Brie Crostini, Apricot Chutney**

Brie Cheese, Crostini, Apricot Jam & Chives

**Roasted Cremini Mushroom & Goat Cheese**

Herb Roasted Cremini Mushrooms, Goat Cheese & Crostini

**Southwestern Black Bean Empanada**

Black Beans With Poblano Peppers & Cotija-Lime Crema

**Compressed Summer Melon Skewer**

Watermelon & Cantaloupe With Candied Lemon

**Elote Corn Tostada**

Charred Sweet Corn, Queso Crema, Chili Spices & Fresh Lime

**Caprese Skewer**

Cherry Tomato, Mozzarella Ball, Balsamic Reduction & Basil Pesto

**Four Cheese Focaccia**

Roasted Garlic Aioli, Fresh Herbs & Basil

**Blue Cheese & Pecan Filo Tart**

Sweet & Salty Candied Pecans, Shafth Blue Cheese

Cinnamon Poached Pear

**Butternut Squash Cappuccino**

Butternut Squash Soup With White Truffle Foam

**Spring Pea Risotto Arancini**

Truffle Aioli

**White Bean Hummus Pita Chip**

Kalamata Olive, Cherry Tomato, Chives & Pita Chip

**Hummus & Cucumber Crostini**

Roasted Garlic Hummus, Kalamata Olive, Cherry Tomato

**Crispy Fried Mushrooms**

Jalapeno Green Goddess Sauce



**\$3 PER PIECE**

## BEEF, POULTRY, PORK

### **Medjool Stuffed Date**

Medjool Dates Cut In Half, Stuff W/ Chive Goat Cheese, Garnished W/ Crispy Bacon

### **Grilled Chicken Tostada, Jalapeno-Cotija Pesto**

Grilled Chicken, Jalapeno-Cotija Pesto, Tortilla Round

### **Mini Beef Wellington**

Beef Tenderloin, Port Glazed Cremini Mushrooms, Parmesan Cheese & Filo Shell

### **Niman Rach Pork Pate**

Roasted Apple Jam, Toasted Brioche

### **Chicken Basil Pesto Meat Balls**

Chicken Sausage Meat Balls Served With Basil Pesto On Skewers

### **Mini Black Bean Cake**

Guacamole & Carnitas

Mini Black Bean Cake with Fresh Guacamole & Slow Roasted Pork Carnitas

### **German Bratwurst Lollipop Pretzel**

German Style Bratwurst Skewered On Pretzel Sticks With Whole Grain Mustard

### **Smoked Brisket Mini Rolled Tacos**

Jalapeno Lime Crema

### **Wild Boar Smoked Sausage**

Dijon Cherry Mostarda

### **BBQ Quail Legs**

Chipotle BBQ Sauce

### **Fig & Goat Cheese Focaccia**

Goat Cheese, Fig Bacon Jam, Wild Greens & Citrus Olive Oil

### **Hot Ham & Gruyere "Cigars"**

Spicy Honey Mustard, Sweet Smoked Ham, Swiss Cheese

### **Candied Apple Smoked Bacon Lollipops**

House Made Bacon Glazed With Apple Reduction

### **Grilled Cheese**

Cotswold & Rosemary Ham Grilled Cheese

### **Prime Beef Carpaccio**

Roasted Shallot Vinaigrette, Parmesan Cheese, Lemon Zest, Chives  
& Toasted Brioche Crostini

### **Pepperoni Pizza Rolls**

San Marzano Tomato Sauce, Fresh Mozzarella Cheese

House Made Pizza Dough

### **Thai Pork Meatballs**

Pork, Lemongrass, Ginger & Sweet Chili

### **Seared Hudson Valley Foie Gras (+ \$2)**

Cherry-Vanilla Jam, Brioche Crostini

### **Cumberland Sausage Meatballs**

House Made Cumberland Sausage Braised In Onion Gravy

### **English Cheddar Biscuits & Jalapeno-Fig Bacon Jam**

### **Pepper Crusted Beef Sandwich**

Toasted Brioche, Horseradish Sour Cream

### **Spinach "Mousse" Filo Tart**

White Truffle Oil, Crispy Prosciutto

### **Swedish Meat Balls**



Beef Meat Balls Cooked With Red Wine Au Jus, Garnished With A Brie Mornay

**"BLT" Cherry Tomato**

Sundried Tomato Goat Cheese,  
Apple Bacon Lardon, Fresh Chive

**Grilled Chicken OR Beef Skewers**

Thai Chili Orange Marinade

**Lemon Greek Oregano Lamb Lollipops (+ \$3)**

Baby Lamb Marinated With Lemon Juice, Greek Oregano,  
Garlic & Capers, Grilled Over Hardwood & Served With Tzatziki Sauce

**BBQ Spiced Lamb Lollipops (+ \$3)**

Cherry Balsamic Reduction

**Sweet & Spicy Chicken Lollipops (+ \$3)**

Large Chicken Lollipops Tossed with Sweet Chili Sauce & Toasted Sesame Seeds

**Grilled Lamb Lollipops (+ \$3)**

Basil Pesto Oil

**Muffuletta Bruschetta**

Olive Spread, Giardiniera Pickled Vegetables, Sliced Ham & Salami,  
Served On Toasted Ciabatta Bread With Provolone Cheese  
Lemon Aioli & Sesame Seeds

**Grilled Tandoori Chicken Skewers With Pineapple Mint Chutney**

Chicken Marinated Over Night With Yogurt & Curry Spices  
Then Grilled, Served With Pineapple Mint Chutney

**Coriander Lamb Samosas With Cilantro Yogurt Sauce**

Light Pastry Filled With Lamb, Coriander, Saffron,  
Mint & Curry Then Fried & Served With Cilantro Yogurt

**Spicy Lentil Soup With Coconut Curry Shrimp (Served In Espresso Cups)**

Spicy Lentil Soup Garnish With Coconut Curry Shrimp On Top

**Basmati Lamb Meatballs With Spicy Tomato Sauce & Raita**

Basmati Rice Stuffed Inside Lamb Meatballs,  
Then Slow Simmer In Spicy Tomato Soup, Garnish With Cool Raita

**Scott Egg With House Made Sausage**

White Truffle Aioli

**\$4 PER PIECE**

**SLIDERS**

**Grilled Prime Beef Sliders**

Danish Blue Cheese, Apple Smoked Bacon  
Toasted Pretzel Roll

**Grilled Prime Beef Slider**

Bacon-Red onion Marmalade, Melted Brie  
Toasted Pretzel Bun

**Chicken Fried steak Slider**

Toasted Brioche, Bread & Butter Pickles,  
BBQ Sauce & Chicken Fried Steak

**Smoked Turkey Slider**



## SLIDERS CONTINUED

Apricot Bacon Mayo, Brioche Bread

### **"Sloppy Joe" Slider**

Ground Beef, Sloppy Joe Sauce & Cheese Wiz.

### **Smoked Beef Tri-Tip Slider**

Roasted Garlic Aioli, Spinach, Pretzel Bread

### **Hickory Smoked Pork Slider**

Smoked Pulled Pork, Honey Crisp Apple Slaw, Toasted Brioche

**\$5 PER PIECE**

## SEAFOOD

### **Spicy Bloody Mary Shooter**

Fajita Grilled Shrimp, Bloody Mary Shooter

### **Hamachi & Snapper Ceviche Spoons**

Fresh Hamachi & Snapper Marinated In Lime Juice with Jalapeno, Red Onion, Cilantro & Cucumbers Served In Spoons

### **Asian Chili Shrimp Wonton**

Sweet & Spicy Shrimp, Red & Yellow Bell Peppers

Sweet Chili Sauce, Toasted Sesame Seeds & Crispy Wonton

### **Cold Smoked Jumbo Lump Crab Cake**

Lemon Crème Fraiche

### **Gold Band Gulf Oysters (+ \$1)**

Orange-Sweet Chili Granita, Micro Basil

### **Fajita Grilled Shrimp Skewers**

Fajita Marinated Shrimp Grilled & Skewered, Served With Jalapeno-Cotija Pesto

### **Charred Tuna Tartar Spoons**

Heirloom Tomato Gazpacho, Cucumber

### **Wasabi Pickled Ginger Crab Salad**

Lump Blue Crab, Red & Yellow Bell Peppers, Wasabi Mayo & Pickled Ginger Served On Wonton Chip

### **Grilled Shrimp & Roasted Sweet Corn Nacho**

Sweet Corn, Black Beans & Pickled Jalapenos, Cumin Lime Vinaigrette

### **Blue Crab Cucumber Salad**

Cucumber, Peppadew, Crème Fraiche, Crispy Wonton

### **Spicy Tuna & Lump Crab**

Avocado, Cucumber, Sesame Seeds, Siracha & Wonton Chip

## SEAFOOD CONTINUED

### **Smoked Salmon**

Wheat Bread Toast, Smoked Salmon  
Truffle Yolk Omelet, Dill Crème Fraiche

### **Caramel Soy Glazed Salmon**

Crispy Wonton & Wasabi Peas

### **She Crab Soup Shooters**

Crab Soup, Smoked Salmon Caviar

### **Rolled Oysters (+ \$1)**

Fresh Shucked Oysters Rolled In Butter Crackers & Fried  
Tabasco Bloody Mary Cocktail Sauce

### **Smoked Salmon Cajun Deviled Eggs**

Tabasco & Lemon Deviled Egg Yolk With Fried Capers & Smoked Salmon

### **Vegetable Sushi Roll**

Vegetable Sushi Rolled With Cucumbers, Avocado  
& Asparagus Topped With Spicy Tuna or Spicy Salmon

**\$4 PER PIECE**



**\*All Pricing is subject to change based on availability and market price\***